

CLAIMS

1. A cheese yield enhancing method in a cheese manufacturing method including a process of separating a cheese curd from a whey after a milk coagulating treatment of a material milk by a milk coagulating enzyme, said cheese yield enhancing method comprising steps of: adding/mixing a protein decomposing enzyme treated material of a milk whey protein (a partial hydrolysate of the milk whey protein) to the material milk; and subjecting a resulting mixture to the milk coagulating treatment by the milk coagulating enzyme.

2. A cheese yield enhancing method in a cheese manufacturing method including a process of separating a cheese curd from a whey after a milk coagulating treatment of a material milk by a milk coagulating enzyme, said cheese yield enhancing method comprising steps of: adding/mixing a partial hydrolysate of a milk whey protein to the material milk; allowing transglutaminase to act on a resulting mixture; and subjecting the mixture to the milk coagulating treatment by the milk coagulating enzyme.

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3. The cheese yield enhancing method according to claim 1 or 2 wherein the protein decomposing enzyme is trypsin.

4. The cheese yield enhancing method according to any one of claims 1 to 3 wherein the material

milk has an added/mixed amount of the partial hydrolysate of the milk whey protein such that a total weight of the latter (the partial hydrolysate of the milk whey protein) is in a range of 2 to 20 wt%, preferably 5 to 10 wt% of a total weight of the former (the material milk).

5. The cheese yield enhancing method according to any one of claims 1 to 3 wherein the material milk has an added/mixed amount of the partial hydrolysate of the milk whey protein at a ratio of 2 to 1,600 parts by weight, preferably 4 to 640 parts by weight of the former (the material milk) with respect to one part by weight of the latter (the partial hydrolysate of the milk whey protein) by means of conversion of respective solid contents of both the former and latter components.

6. The cheese yield enhancing method according to any one of claims 1 and 3 to 5, further comprising steps of: adding/mixing the partial hydrolysate of the milk whey protein to the material milk; retaining the mixture at 2 to 15°C for 5 to 24 hours, preferably for 12 to 16 hours; and subsequently subjecting the mixture to the milk coagulating treatment.

7. The cheese yield enhancing method according to any one of claims 2 to 5, further comprising steps of: adding/mixing the partial hydrolysate of the milk whey protein to the material milk; retaining the mixture at 2 to 15°C for 5 to 24 hours, preferably for 12 to 16 hours; and subsequently allowing transglutaminase to act on the

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